

## **JOB DESCRIPTION**

Job Title:	F&B DIRECTOR
Department:	FOOD AND BEVERAGE
Reports To:	GENERAL MANAGER

### **JOB DESCRIPTIONS**

1. Develop and execute the hotel's Food & Beverage strategy aligned with Regent brand positioning and business objectives
2. Position all restaurants and bars as destination venues for both hotel guests and the local market
3. Oversee day-to-day operations of all restaurants, bars, lounges, banqueting, and in-room dining
4. Ensure flawless service execution, operational consistency, and attention to detail across all outlets
5. Maintain Wings By Croske standards in service, presentation, hygiene, and guest engagement
6. Conduct regular operational reviews, inspections, and quality assurance checks
7. Partner closely with the Executive Chef to develop innovative culinary programs
8. Curate signature dining concepts, wine programs, mixology experiences, and seasonal activations
9. Support collaborations with renowned chefs, beverage partners, and culinary artisans where appropriate
10. Drive sustainability and responsible sourcing practices within menu development
11. Ensure personalized and intuitive service across all dining experiences
12. Engage actively with VIP guests, repeat patrons, and key clientele
13. Drive guest satisfaction and service recovery initiatives with a luxury mindset
14. Foster memorable dining moments through emotional connection and refined hospitality
15. Develop and manage F&B budgets, forecasts, and profitability targets
16. Drive revenue growth across outlets, events, and experiential dining initiatives
17. Optimize pricing strategies, productivity, labor management, and cost control
18. Monitor and analyze key business performance indicators and market trends
19. Lead, inspire, and develop a high-performing F&B leadership and operational team
20. Foster a culture of excellence, creativity, collaboration, and accountability
21. Support succession planning, talent development, and luxury service training initiatives
22. Ensure strong colleague engagement and retention within the department
23. Oversee banquet and event operations ensuring seamless delivery of weddings, social events, and corporate functions

24. Collaborate with Sales & Events teams to maximize event revenue opportunities
25. Ensure personalized and elevated experiences for all events and celebrations
26. Partner with Sales & Marketing to strengthen the hotel's F&B positioning and visibility
27. Enhance outlet reputation through exceptional guest reviews and industry recognition
28. Drive innovative activations and experiential dining campaign.
29. Ensure compliance with food safety, hygiene, health, and liquor licensing regulations
30. Maintain operational safety standards and audit readiness across all outlets
31. Ensure proper inventory control, cash handling, and loss prevention procedures
32. Work closely with Rooms, Wellness, Finance, Engineering, and HR teams to support overall hotel objectives
33. Collaborate with ownership and corporate teams on strategic F&B initiatives
34. Maintain strong relationships with suppliers, beverage partners, and luxury brands

## **Requirement**

1. Bachelor's degree in Hospitality Management, Culinary Arts, Business, or related field.
2. 8–15 years of progressive Food & Beverage experience, including senior leadership roles
3. Proven experience within luxury or ultra-luxury hotels, resorts, or standalone dining venues

## **Acknowledgement**

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(Employee Signature)

Name:

Date: